



Basic Per Guest Prices

\$16.50 Per guest for the Southern Comfort Menu ~ buffet / family style / plated service & stations (entrees, sides, non-alcoholic drinks). Only A Chef will be included, no service staff or bartending staff will be included in this price. Taxes not included.

\$19.50 Per guest for the any Farm Fresh Menu ~ buffet / family style / plated service & stations (entrees, sides, non-alcoholic drinks). Only A Chef will be included, no service staff or bartending staff will be included in this price. Taxes not included.

\$25.50 Per guest for cocktail reception ONLY (Up to 6 choices of appetizers and each guest will receive 6 appetizers.) Includes 2 service staff and a chef will be included, no service additional staff or bartending staff will be included in this price. Taxes not included.

\$20 Per guest for the Sushi Menu ~ buffet / family style / plated service & stations (sushi, sides, non-alcoholic drinks). Only A Sushi No additional sushi chefs, service staff or bartending staff will be included in this price. Taxes not included. ****Minimum of 75 guest****If you would like to include a sushi chef to actively roll in front of guests it is \$400 per sushi chef.

Premium Per Guest Prices

\$34 Per guest for any of the Chef Signature Menus ~ buffet / family style / plated service & stations (entrees, sides, non-alcoholic drinks) Only A Chef will be included, no service staff or bar tending staff will be included in this price. Taxes not included.

Additional charges may apply on some menu items. Please see our pricing page on our website or email us. (non-alcoholic drinks include. Iced tea, lemonade & water). Buffet service may choose up to 3 entrees, 3 sides per event. We also are happy to customize menus for you as well.

Additions

\$5 Per guest for cocktail hour/passed appetizers (Up to 3 choices of appetizers and each guest will receive 3 appetizers).

\$2.50 Per guest for a slice of pie or cake (Up to 3 choices of pies or cakes to serve).

\$5 Per guest for dessert (Up to 4 choices of desserts and each guest will receive 2 mini desserts).

\$3 Per guest for salad (mixed greens salad, cucumbers, tomatoes, seasonal seeds, cheese and dressing).

\$1 Per guests for bread & butter. (Specialty breads will have an additional charge).

\$1 Per guest for coffee (regular, decaf, milk, cream & sugar). We will provide cups, stir stick or spoons at no charge.

Staffing Charges & Staffing Recommendations

\$250 Per Service Staff Member (Buffet – 1 server per every 40 guest, Platted Service – 1 server per every 30 guest)

\$250 Per Bartending Staff (Beer, Wine & Signature Cocktails – 1 bartender per every 100 guest, Open Bar & Mixed Drinks – 2 bartenders per every 100 guest)

Service Inclusions

Now I'm sure your wondering what is included in our services. We want the food and staffing of your event to be the last thing on your mind during your event. We include setup, break down, trash removal, clean up, table setup and cake cutting.

Taxes are not included and are 9.75% of the total bill.

Rentals

Nashville Events & Catering offers several choices of plate ware, silverware & glassware. Starting at \$0.45 a piece. See our rentals page for details.